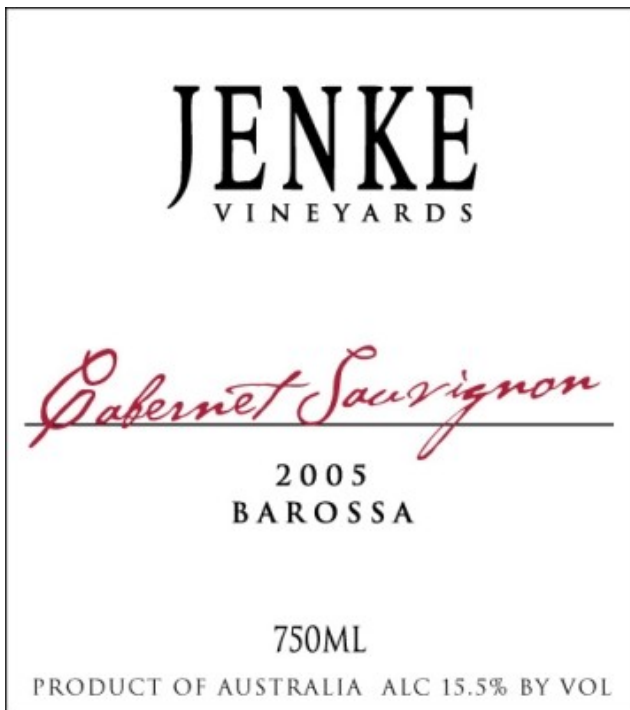


2005 CABERNET SAUVIGNON

The grapes were grown on our Cellar Door vineyard, on the banks of the Para river. This is our 17th release of Cabernet Sauvignon. The wine is partially barrel fermented in new French oak barriques.



VINEYARD

The vines were planted in 1979 on alluvial loam which is well drained. The vines are pruned to approx. 40 buds per vine. The vines are mechanically pruned and harvested.

OENOLOGY

The grapes were harvested at 15 be and fermented in open top ferment tanks. The wine was fermented on skins for 10 days. It completed its fermentation in new & seasoned French oak barrels. After racking, the wine was returned to barrel where it remained for 18 months before bottling.

FILTRATION & FINING

We have bottled this wine without filtration or fining.

CELLARING

Our 2005 Cabernet Sauvignon has the balance and structure to age 7 to 10 years or more. Drink now through 2015.

PRODUCTION

1200 cases produced; 400 exported to the US

Imported by:
34th Parallel, LLC
Calistoga, CA
(707) 709-8962
Suggested retail: \$24.99

WINEMAKER KYM JENKE